



NIBBLES

GARLIC BREAD 7.95 V GFO

CHEESY GARLIC BREAD 8.95 V

BRATWURST BITES 8.95
Holmes sauce

PADRON PEPPERS 7.95 GFO V VBO
Parmesan

SAUSAGE ROLL 5.95
Brown sauce

HOLMES MADE NACHOS
FOR ONE 8.95 / SHARER 14.95 GFO
Sour cream, tomato salsa, guacamole,
pickled chillies, cheese sauce

Add pulled pork / beef brisket 4.25

HOUSE WINGS SML 8.95 / LRGE 14.95 GFO
Chicken wings marinated in our own spice blend
Plain * BBQ * Frank's red hot sauce * Salt & pepper

CHICKEN TENDERS 8.95 GFO
House salad, garlic mayo

HADDOCK GOUJONS 8.95 GFO
House salad, tartare sauce

MOZZARELLA BRUSCHETTA 8.95 GFO V
Toasted garlic & herb bread, tomatoes,
olive oil, garlic, basil and balsamic glaze

CAPRESE SALAD 9.95 GF V
Sliced buffalo mozzarella, tomato, balsamic glaze

TANDOORI CHICKEN SKEWER 8.95 GF
Mint raita, mango & chilli drizzle

PORK BELLY BITES 8.95 GFO
Hot honey & soy glaze

LOADED FRIES

Add pulled pork, beef brisket or chicken
tenders to any of the below for 4.25

POSH HOLMES FRIES 9.95 GFO VBO
Parmesan, truffle, pancetta

PIGGYBACK FRIES 9.95 GFO
BBQ pulled pork, melted cheddar &
mozzarella, pickled onion, spring onion

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

COWBOY FRIES 9.95 GFO
Beef brisket, whiskey BBQ sauce, spring onions

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POUTINE FRIES 8.95 GFO V
House gravy, cheese curds, melted cheddar

SALT & PEPPER CHIPS 8.95 VE GFO
Salt & pepper seasoning, sesame oil, chilli,
peppers, onions

BEER HALL PLATTER

SAUSAGE ROLL, CHICKEN TENDERS, CHEESY OR NORMAL GARLIC BREAD,
YOUR CHOICE OF LOADED FRIES & CHEESY DIPPING SAUCE 29.95

BURGERS, BUNS & DOGS

*All served with house seasoned fries
Upgrade to loaded fries 4.25*

BRATDOG 15.95
Bratwurst sausage, toasted brioche bun and
choice of two toppings:

Fried onions, crispy shallots, ketchup & mustard
OR
Sauerkraut, Holmes sauce & crispy shallots

BOWLAND CHEESEBURGER 17.50 GFO
2x 4oz flame grilled beef patties, American
cheese, chunky dill pickle, fried onions,
gem lettuce, burger sauce, seeded brioche bun

BANG BANG CHICKEN BURGER 17.50 GFO
Honey soy glaze, pickled cucumbers,
brioche bun

COWBOY BRISKET BURGER 17.50 GFO
4oz beef patty, beef brisket, American cheese,
lettuce

FLT 16.50 GFO
Haddock goujons, homemade tartare sauce,
lettuce, tomato, seeded brioche bun

REUBEN SANDWICH 16.95 GFO
Salt cured rolled brisket, gruyère cheese,
holmes sauce, sub roll

BHAJI BURGER 15.95 GFO VBO V
Cucumber raita, curry mayo, brioche bun

★ ★ ★ **BURGER ADD ONS** ★ ★ ★

*Grilled chicken fillet 3.95 * 4oz Beef Patty 3.95
Bacon 2.50 * Extra cheese 1.50 * Beef Brisket 4.25
Pulled pork 4.25 * Sauerkraut 2.00*

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

MAINS

ROY PORTERS PIES 16.50

STEAK & ALE PIE Mushy peas, chips, gravy
CHEESE & ONION PIE Beans, chips, gravy V

KOREAN PORK BELLY 18.95 GF
Salt & pepper rice or fries

CLASSIC FISH & CHIPS 16.95 GFO
Crispy battered haddock fillet, chunky
chips, mushy peas

*Swap the haddock for battered halloumi V
or banana blossom VE GFO*

FALAFEL 16.95 V VE GF
Mediterranean couscous, hummus & salad

SCAMPI 16.95
House seasoned fries, tartare sauce, house salad

VEGETABLE WELLINGTON 16.95 V
Vegetables in marinara sauce wrapped in
puff pastry, chunky chips, house salad

FLATBREADS

ALL 18.95

Served with sourdough flatbread, salad and house
seasoned fries. *Choose from:*

CHICKEN CAESAR GFO

PORK BELLY GFO

WHIPPED FETA, HOT HONEY, HUMMUS & OLIVES GFO V

ONION BHAJI V VE GFO

SIDES

HOUSE SALAD 4.50 VE GFO CHUNKY CHIPS 4.50 GFO VE

SEASONED FRIES 4.50 GFO VE SAUERKRAUT 4.50 VE V

HALLOUMI FRIES, SWEET CHILLI 5.95 GFO V

MARINATED OLIVES 4.95 VE GF

KIDS' MENU

BREADED CHICKEN GOUJONS & FRIES GFO

FISH FINGERS & CHIPS GFO

CHEESE BURGER & FRIES GFO

CHICKEN BURGER & FRIES GFO

MARGHERITA PIZZA V

MOVING MOUNTAINS BURGER & FRIES VE V

ALL 9.50



MAIN COURSE

From the kids' menu above

SOFT DRINK

Fruit Shoot, lemonade, Coca Cola or fruit juice

DESSERT

Ice cream sundae or brownie

13.95

SALADS

CHICKEN CAESAR SALAD 16.95 GFO
Grilled chicken breast, crispy pancetta,
parmesan, croutons, gem lettuce, Caesar dressing

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

GREEK SALAD 14.95 GF V
Mixed leaf, olives, feta, cucumber, red onion,
cherry tomato, garlic olive oil

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

BHAJI SALAD 15.95 GFO V VEO
Mixed leaf salad, cucumber raita

BOWLAND BEER HALL SUNDAY ROASTS

Served weekly, join us for our special menu
and delicious Sunday roasts

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

V Vegetarian VE Vegan VEO Vegan option available, please let your server know GF Gluten Free GFO Gluten Free option available, please let your server know



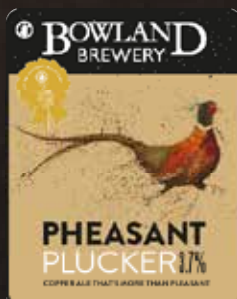
**BOWLAND
BREWERY
PILSNER 4.6%**
Expertly crafted &
effortlessly smooth,
the epitome of a
thirst-quenching
pilsner lager.
6.30 PER PINT

BOWLAND BREWERY

For our live guest cask ale &
craft keg menu, Scan the QR
code to view our Untappd page.



4.80 PER PINT



**PHEASANT
PLUCKER 3.7%**
Copper coloured
bitter with
rounded berry
flavours.



**BOXER BLONDE
4.0%**
Straw coloured
ale that packs
a gooseberry
punch.



**HEN HARRIER
4.0%**
Soft citrus and
peach flavours
intertwined in this
golden ale.



**BUSTER IPA
4.0%**
Well balanced
IPA ale with
tropical
undertones.



BUMBLE 4.0%
Blonde Ale lightly
hopped with
double addition
of honey.



**BOWLAND
BEST 3.8%**
Rich malts &
subtle hops,
crowned with a
silky, creamy head



**DEER STALKER
4.5%**
Dark, rich stout
full of dark fruit
flavours balanced
with a chocolatey
finish.

WEEKLY LINE-UP

MONDAY & TUESDAY

PIE & PINT 17.95

★★★★★

DRINK IT DRY

All guest casks 3.00
until they run out

Excludes Bank Holiday Mondays

WEDNESDAY

**WING
WEDNESDAY**

£1.50 Per Wing.
Choose your flavour!

★★★★★

THURSDAY

BURGER & PINT 18.95

Includes a pint of Bowland
Ale and any burger, bun or
dog from our main menu.

★★★★★

FRIDAY

FISH FRY-DAY 18.95

Classic fish & chips and a pint

★★★★★

BEER HALL SESSIONS

from 8pm
Live music from local artists

WHITES

125ML / 175ML / 250ML / BOTTLE

FLYING ZEBRA, CHENIN BLANC, SOUTH AFRICA

5.40 / 6.80 / 9.30 / 27.00

Fresh and light fruity white wine, with flavours of lemons and limes, very refreshing.

VILLA ELSA, PINOT GRIGIO, ITALY

5.80 / 7.45 / 10.05 / 29.00

Soft floral hints, citrus fruits and notes of apples and pears on the long refreshing finish.

BOOMERANG BAY CHARDONNAY

6.00 / 7.75 / 10.70 / 30.00

Aromas of fresh citrus and tropical fruit, good balance, silky-mouth feel and a good acidity on the finish.

LA COUR DES DAMES, SAUVIGNON BLANC, FRANCE

6.10 / 7.85 / 10.50 / 30.50

Intense scents of fruit mingled with typical Sauvignon aromas such as gooseberries, passion fruit, green tomatoes, wild strawberries and lemons.

GREYROCK MARLBOROUGH, SAUVIGNON BLANC, NEW ZEALAND

7.20 / 9.55 / 12.80 / 36.50

Full of ripe gooseberry and passionfruit, intense tropical fruit and lime flavours, with sweet grassy notes; the rich minerality of the vineyard soils come through the palate to give a rich lingering finish.

LA JOYA GRAN RESERVA, VIOGNIER, CHILE

6.90 / 8.90 / 12.35 / 34.50

Notes of peaches, white flowers, and tropical fruit on the nose. Fresh palate with citrus and ripe pineapple notes. Medium bodied with balanced acidity and a persistent finish.

REDS

125ML / 175ML / 250ML / BOTTLE

FINCA RAMOS, CABERNET SAUVIGNON MERLOT, CHILE

5.80 / 7.45 / 10.05 / 29.00

A perfectly balanced red with strong black fruits and structure coming from the Cabernet Sauvignon softened by the subtle red fruits and spice from the Merlot.

BOOMERANG BAY SHIRAZ

6.10 / 7.85 / 10.50 / 30.50

A classic example of Australia's signature grape variety. It is a smooth fruity wine with aromas and flavours of peppers, dark berries and spice.

SOLAR VIEJO RIOJA TEMPRANILLO

6.10 / 7.85 / 10.50 / 30.50

Balanced with good acidity, we love this refreshing Rioja as it is approachable, versatile and delicious.

LA COUR DES DAMES, MALBEC, FRANCE

6.20 / 8.10 / 10.80 / 31.50

This Malbec is ruby-red coloured with red hues. Elegant, with a spicy and refined nose, it is soft and well-structured on the palate with fruity flavours and the tannins that bring elegant length.

MONOLOGO RIOJA CRIANZA, TEMPRANILLO, SPAIN

34.50

Redcurrant, sloes and cherries, coupled with notes of vanilla, pepper, toast, tobacco leaves and a light smokiness from its time in barrel.

RONGOPAI, PINOT NOIR, NEW ZEALAND

38.50
The bouquet shows earthy dark fruits and spicy strawberries with a touch of cedar. Flavours of raspberry and cherry lead the palate into some dark tarry notes with a hint of vanilla.

ROSÉ

125ML / 175ML / 250ML / BOTTLE

CA DEL LAGO, PINOT GRIGIO, ITALY

5.80 / 7.45 / 9.95 / 29.00

A light Pinot Grigio blush from northern Italy with refreshing cranberry and raspberry fruit and a lifted, zesty finish.

YELLOW ROCK WHITE ZINFANDEL, USA

5.80 / 7.45 / 9.95 / 29.00

Hints of wild strawberries, a sweet but not sickly sweet zinfandel which is very easy going.

LA PROMENADE CÔTE DE PROVENCE, FRANCE

6.90 / 8.90 / 12.35 / 34.50

A beautiful expression of Provence rosé, refreshing, elegant and delectable wine with notes of citrus and red berries. The finish is round and flavourful.

CHAMPAGNE

HOUSE CHAMPAGNE 59.95

On the palate, this sparkling wine is powerful, with lively freshness and fine, pleasant bubbles.

LAURENT-PERRIER LA CUVÉE 99.95

La cuvée comes from the purest grape juice and comes with an extreme delicacy and palate-pleasing freshness through lengthy cellar-ageing.

LAURENT-PERRIER CUVÉE ROSÉ BRUT 104.95

Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours.

FIZZ GLASS/BOTTLE

IL CORTIGIANO PROSECCO 7.60 / 36.50

Dry style of prosecco with lots of juicy fresh fruit flavours. Lemons, apples, pears and a smooth creamy bubbly finish.

SPARKLING ROSÉ 7.60 / 36.50

Fresh and fruity with a good amount of light bubbles

WE ALSO HAVE A LARGE RANGE OF SPIRITS, LIQUEURS, APERITIFS & SOFT DRINKS,
PLEASE ASK FOR MORE DETAILS.